

Dinner



STARTERS & SHARED PLATES

CATS N' PUPPIES \$19 Fried Catfish, Corn Meal Hush Puppies, French Fries & Pickled Green Bean Tartar (Substitute Catfish for Grouper, Add \$2)	
DEVILED EGGS (GF) \$9 Classic Southern & Pimento-Bacon	
PECAN CRUSTED OKRA \$13 Roasted Jalapeño Green Goddess	
FRIED PICKLES \$10 Fried & Served with a Side of Ranch	
MR. B'S FAMOUS CHICKEN WINGS 10 ct: \$20 / 20 ct: \$37 Your Choice of Hot or Mild Buffalo, Lemon Pepper or BBQ. Celery Sticks & Housemade Gorgonzola Dressing	
T23 SPIN DIP \$15 Housemade Spinach & Artichoke Dip Served with Pita Chips	
BLACKENED TUNA & FIG \$19 Blackened & Seared Rare Tuna Topped with Housemade Fig Sauce & a side of Sriracha & Wasabi	
GORGONZOLA CHIPS \$10 Housemade Potato Chips Topped with Chopped Peppered Bacon, Housemade Gorgonzola Dressing, Sliced Green Onions, Gorgonzola Crumbles & a Balsamic Glaze Drizzle	
SOUTHWESTERN EGG ROLLS \$13 Roasted Chicken, Veggies & Black Beans with a Lime Sour Cream Drizzle	

PIMENTO CHEESE & GUAC \$14 Pimento Cheese with Chopped Peppered Bacon, Housemade Guacamole, Served with Baguette Crisps & Tortilla Chips	
COCONUT CRUSTED SHRIMP \$13 6 Coconut Crusted Shrimp, Fried & Topped with Orange-Horseradish Marmalade	
CHEESE CURDS \$13 Beer Battered & Panko Fried, Served with Housemade Gorgonzola Dressing & a side of Buffalo Dipping Sauce	
RED HILLS GUMBO \$9/\$16 Rich Creole Stew with Chicken, Gulf Shrimp & Bradley's Sausage, Garnished with Sausage Fried Rice & Sliced Green Onions (Only Available after Labor Day until Memorial Day)	
THE SOUTHERN SLATE \$27 Candied Bacon, Chorizo & Genoa Salami, Pimento Cheese, Deviled Eggs, Honey Drizzled Candied Pecans, Chef's Selection of Cheese, Served with Fig Preserves, Baguette Crisps, Pumpernickel Bread & Everything Lavosh	
BOILED PEANUTS (GF) \$12 Your choice of Regular or Cajun	
FRIED GREEN TOMATOES \$13 4 Fried Green Tomatoes, Fried Crispy with a Side of Remoulade	
WARM PIMENTO CHEESE DIP \$10 Topped with Green Onions & Bacon, Served with Tortilla Chips	

GREENS

(ADD PROTEIN: Chicken - \$10, Shrimp - \$11, Grilled Salmon - \$12, Steak Tips - \$13)

1215 SALAD \$8/\$12 Field Greens, Grape Tomatoes, Feta, Candied Pecans, Cornbread Croutons, & Champagne-Cane Vinaigrette	
CLASSIC CAESAR \$8/\$12 Crisp Romaine, Asiago Cheese, Ciabatta Croutons & Classic Caesar Dressing	
PICKLED BEET & GORGONZOLA SALAD \$8/\$12 Field Greens, Tobacco Onions, Candied Pecans & Beet Juice	

PANHANDLE WEDGE (GF) \$9/\$13 Pressed Eggs, Shredded Cheddar, Chopped Peppered Bacon, Grape Tomatoes & Housemade Thousand Island Dressing	
SOUTHERN SALAD (GF) \$8/\$12 Field Greens, Cucumber, Green Beans, Red Radishes, Black-Eyed Peas, Craisins, Mandarin Oranges, Gorgonzola Cheese & Grape Tomatoes, Side of Housemade Creamy White Vinaigrette	

HAND HELDS

(All Burgers Cooked to Medium Well. No Modifications on Parties Larger than 6)

THE '23' BURGER - \$20 House Ground Beef, Pimento Cheese, Peppered Bacon, Lettuce, Tomato & Red Onion on Toasted Brioche, Served with French Fries	
BRISKET TACOS* - \$22 Two Soft Shell Tortillas filled with Cabbage, Pico de Gallo, Lime Sour Cream Drizzle & Mr. B's Famous Brisket. Served with French Fries. (*When Available)	
THE SEERSUCKER - \$19 House Ground Beef, Coffee-Bacon Jam, Gorgonzola & Tobacco Onions, Lettuce & Tomato on Toasted Brioche, Served with French Fries	
SLOW ROASTED TURKEY & ARUGULA - \$18 Cranberry Aioli, Smoked Provolone & Sautéed Onions on Ciabatta, Served with Housemade Chips (Add Peppered Bacon - \$7, Avocado - \$2)	
SOUTHERN REUBEN - \$18 Housemade Corned Beef, Pickled Collard Greens, Smoked Provolone & 'ComeBack' Sauce on Rye, Served with Housemade Chips	
THE PLAIN JANE - \$17 House Ground Beef, Cheddar Cheese, Lettuce, Tomato, Red Onion & Pickles on Toasted Brioche, Served with French Fries	
THE MOCK BURGER - \$20 Beyond Burger Patty with Lettuce, Tomato, Provolone & Roasted Jalapeño Aioli on Toasted Brioche, Served with French Fries	

SUBSTITUTES:

Sweet Potato Fries - \$1	Side Salad - \$3	Tomato, Feta & Basil Salad (GF) - \$2
Truffled Tater Tots - \$2	Housemade Mac & Cheese - \$2	

OUR SIDES

SWEET POTATO FRIES - \$6.5	CHEF'S VEGETABLES (GF) - \$6.5
FRENCH FRIES - \$5.5	TRUFFLED TATER TOTS - \$7.5
HOUSEMADE CHIPS - \$5.5	HOUSE MADE MAC & CHEESE - \$7.5/\$9.5
SMOKED GOUDA CHEESE GRITS (GF) - \$7.5	TOMATO, FETA & BASIL SALAD (GF) - \$6.5
BACON BRUSSEL SPROUTS - \$7.5	

Due to the rising cost of accepting credit cards, there will be a 3% surcharge added to credit card transactions.

VISIT: table23tally.com | FOLLOW: @table23tally | LIKE: [fb.com/table23tally](https://www.facebook.com/table23tally)
1215 Thomasville Rd, Tallahassee, FL | 850.329.2261 | 4/29/2025

Buy the Kitchen a Round of Beer! - \$12

MAIN DISHES

(Add a Salad to any Entrée - \$1.5 off)

PROSCIUTTO WRAPPED FILET (GF) - \$57 Topped with Crispy Prosciutto, Sautéed Mushrooms, Roasted Garlic, Basil & Marsala Wine Sauce; Served Over Garlic Smashed Potatoes & Asparagus	PANKO CRUSTED RAINBOW TROUT* - \$31 Pan Fried & Panko-Crusted, Topped with Honey Roasted Cashews, Crispy Artichokes, Basil & Lemon Butter Sauce, Garlic Smashed Potatoes & Chef's Vegetables (*Contains Nuts)
LUCKY GOAT COFFEE-RUBBED RIBEYE (GF) - \$44 Roasted Fingerling Potatoes, Asparagus & Housemade Steak Sauce	SALMON OSCAR - \$31 Grilled and Topped with Lump Crab Meat, Asparagus & Lemon Butter Sauce, Garlic Smashed Potatoes & Chef's Vegetables
HAND CUT FILET (GF) - \$50 Roasted Fingerling Potatoes, Asparagus & Housemade Steak Sauce	'THREE LITTLE PIGS' (GF) - \$27 Sweet Tea Brined Pork Chop, Bradley's Sausage Fried Rice, Chef's Vegetables & Bacon Jam Gastrique (Make it Marsala Style - \$5.5)
GULF GROUPE '23' - \$34 Shrimp & Crab Topped, Served Over a Bourbon-Thyme Creamed Corn, Chef's Vegetables & Lemon Butter Sauce	BACON WRAPPED MEATLOAF - \$30 Topped with Crispy Tobacco Onions & Tomato Glaze; Served with Garlic Smashed Potatoes & Chef's Vegetables
SHRIMP & GRITS (GF) - \$30 Gulf Shrimp, Mushrooms & Bacon-Tomato Broth Over Smoked Gouda Cheese Grits & Topped with Arugula	THE SOUTHERN PLATE - \$27 Choice of Fried Catfish & Green Bean Tartar or Mr. B's Chicken Tenders & Sausage Gravy; Served with Smoked Gouda Grits & Collard Greens
BAYOU REDFISH (GF) - \$31 Blackened Redfish Served Over Smoked Gouda Cheese Grits & Topped with Tomato Creole Sauce	
HERB-CRUSTED CHICKEN (GF) - \$27 Topped with Grilled Pineapple; Served with Sweet Potato Mash, Chef's Vegetables & Country Mustard	



You are always welcome at our table

Beverages



COCKTAILS

Ask Your Server about Cocktail Specials!

MASON PUNCH - \$12
Champagne, Peaches, House Pickled Cherry Juice

SHOO FLY - \$12
Evan Williams Bourbon, Lemon & Lime, Limoncello, Ginger Beer

SOUTHERN PALOMA MULE - \$12
El Jimador Tequila, Lime, Grapefruit, Ginger Beer

STRAWBERRY LEMONADE MOJITO - \$12
Siesta Key Rum, Lemon & Lime, Simple Syrup, Strawberries, Mint

PECAN OLD FASHIONED - \$14
Old Forester Whiskey, House Pecan Syrup, Black Walnut Bitters, House Pickled Cherries

BOBBY'S SOUTHERN ICED TEA - \$14
Long Island Iced Tea Infused with Peach Nectar

THE DIRTY GENTLEMAN - \$15
Gentleman's Pour of Belvedere Vodka, Olive Juice, House Stuffed Gorgonzola Olives

STRAWBERRY FIELDS - \$12
Hendricks Gin, Lemon & Lime, Grapefruit, Strawberries, House Rosemary & Thyme Syrup

THE G.O.A.T. - \$15
Ketel One Vodka, Lucky Goat Cold Brew, Baileys, Chocolate & Espresso Liqueur, Chocolate-Swirled Glass

PRICKLY PINEAPPLE MARGARITA - \$12
Jalapeno Infused El Jimador Tequila, Lemon & Lime, Simple Syrup, Gran Gala Orange Liqueur, Pineapple

MOM-TINI - \$14
Ketel Vodka, Lime, Agave, Cucumber

LEMON TREE - \$12
Evan Williams Bourbon, House Rosemary & Thyme Syrup, Lemon & Lime, Muddled Cucumber and Mint

GIN & GINGER - \$11
New Amsterdam Gin, Ginger & Honey Syrup, Lemon

SUMMERTIME BLUES* - \$12
El Jimador, Gran Gala Orange Liqueur, Lime Juice, with our Housemade Blueberry Syrup

(*Ask Your Server to Make it Spicy with Jalapeño Infused Tequila)

WINE BY THE GLASS (PROGRESSIVE)

WHITE

	GLASS	BOTTLE
JCB CRÉMANT, Sparkling Rose', France	\$15	\$56
LAMARCA, Prosecco, Italy	\$11	\$39
GRANDIAL, Brut, France	\$8	\$27
OYSTER BAY, Still Rose', California	\$11	\$39
AUGUST KESSLER, Riesling, Germany	\$10	\$35
MASO CANALI, Pinot Grigio, Italy	\$11	\$39
TEANUM, Pinot Grigio, Puglia	\$10	\$35
KING ESTATE, Pinot Gris, Oregon	\$13	\$47
KIM CRAWFORD, Sauvignon Blanc, New Zealand	\$12	\$43
MOKOROA, Sauvignon Blanc, New Zealand	\$11	\$39
SONOMA CUTRER, Chardonnay, Russian River	\$14	\$51
CHALK HILL, Chardonnay, Napa	\$12	\$43

RED

	GLASS	BOTTLE
SWEET CHEEKS, Pinot Noir, Oregon	\$15	\$55
MEIOMI, Pinot Noir, Sonoma	\$14	\$51
ACACIA, Pinot Noir, Carneros	\$15	\$55
CONUNDRUM, Red Blend, California	\$14	\$51
RABBLE, Zinfandel, Paso Robles	\$13	\$47
ROBERT HALL, Merlot, Paso Robles	\$12	\$43
OPOLO SUMMIT CREEK, Zinfandel, California	\$14	\$51
GASCON, Malbec, Argentina	\$10	\$35
RODNEY STRONG, Merlot, California	\$11	\$39
BAROSSA VALLEY ESTATE, Cabernet Sauvignon, Australia	\$10	\$35
DECOY, Cabernet Sauvignon, Napa	\$16	\$59
LOUIS MARTINI, Cabernet Sauvignon, Sonoma	\$14	\$51

MOCKTAILS - \$7

PALOMA MULE
STRAWBERRY MINT LEMONADE

CUCUMBER MINT
BLUEBERRY BASIL LEMONADE

GRAPEFRUIT ROSEMARY-THYME SPRITZ



SANGRIAS

PEACH SANGRIA (glass) House White Sangria Mix, Peaches, Wycliff Sparkling Rose', Lemon & Oranges	\$13
BLACKBERRY SANGRIA (glass) House Red Sangria Mix, Bauchant Orange Liqueur, Blackberries & Oranges	\$13

Buy the Kitchen a Round of Beer! - \$12

BEER

Proudly serving Proof & other local beers, ask your server for today's DRAFT selections!

CRAFT BOTTLES/CANS

BREWERY	BEER	ABV	PRICE
ACE	Pineapple Cider	5%	\$8
FUNKY BUDDHA	Floridian	5.2%	\$8
GOLDEN ROAD	Mango Cart	4%	\$7
ORANGE BLOSSOM	Pilsner	5.5%	\$8
SIERRA NEVADA	Pale Ale	5.6%	\$8
SWAMP HEAD	Big Nose Ipa	7.3%	\$9
OYSTER CITY	Mangrove Pale Ale	8.2%	\$9
OYSTER CITY	Hooter Brown	8.5%	\$9
COPPERTAIL	Cloud Dweller Hazy IPA	6.5%	\$8
O'DOULS	Non-Alcoholic	-	\$7

DOMESTIC BOTTLES/CANS

BREWERY	BEER	PRICE
ANHEUSER-BUSCH	Bud Light	\$7
ANHEUSER-BUSCH	Michelob Ultra	\$7
MOLSON-COORS	Coors Light	\$7
MOLSON-COORS	Miller Lite	\$7
YUENGLING	Lager	\$7
PABST BLUE RIBBON	Lager	\$6

IMPORTED BOTTLES/CANS

GRUPO-MODELO	Corona	\$7
MODELO	Especial	\$7
ANHEUSER-BUSCH	Stella Artois	\$7
ST. JAMES' GATE	Guinness	\$9



You are always welcome at our table

Dessert



FLOURLESS CHOCOLATE & PECAN BROWNIE (GF) - \$9

*Served with Vanilla Ice Cream,
Chantilly Whipped Cream & Pecan Sauce*

BANANA PUDDING - \$8

*Velvety Custard, Caramelized Bananas,
Vanilla Wafers & Chantilly Cream*

FLORIDA KEY LIME & GRAND MARNIER PIE - \$8

Graham Cracker Crust, Whipped Cream & Raspberry Coulis

SELECTION OF OUR ICE CREAMS & SORBETS, SERVED WITH A FRESH BAKED COOKIE - \$6

Ask your Server for our Daily Selections

BANANAS FOSTER - \$9

*Bananas Sautéed in Butter, Sugar & Cinnamon, Dark Rum Sauce,
Served Hot over Vanilla Ice Cream with Cinnamon Sugar Tortillas*

CRÈME BRULEE (GF)- \$8

Ask your Server for Today's Flavor

T23 BREAD PUDDING - \$9

*Cinnamon, Pecans & Bourbon with a Hint of Chocolate & Raisins.
Topped with Vanilla Ice Cream & Whipped Cream*



Dessert



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